Supporting Information

Study on drying kinetics, antioxidant activity, total bioactive compounds, physicochemical properties and microstructural characteristics of dehydrated star fruits by different drying methods (*Averrhoa carambola*)

Jayanti Dhara[1], Suman kumar Saha [1], Madhumita Saha [1], Runu Chakraborty [1*]

[1]Department of Food Technology and Biochemical Engineering, Jadavpur University, Kolkata, India.

***Correspondence:** crunu@hotmail.com

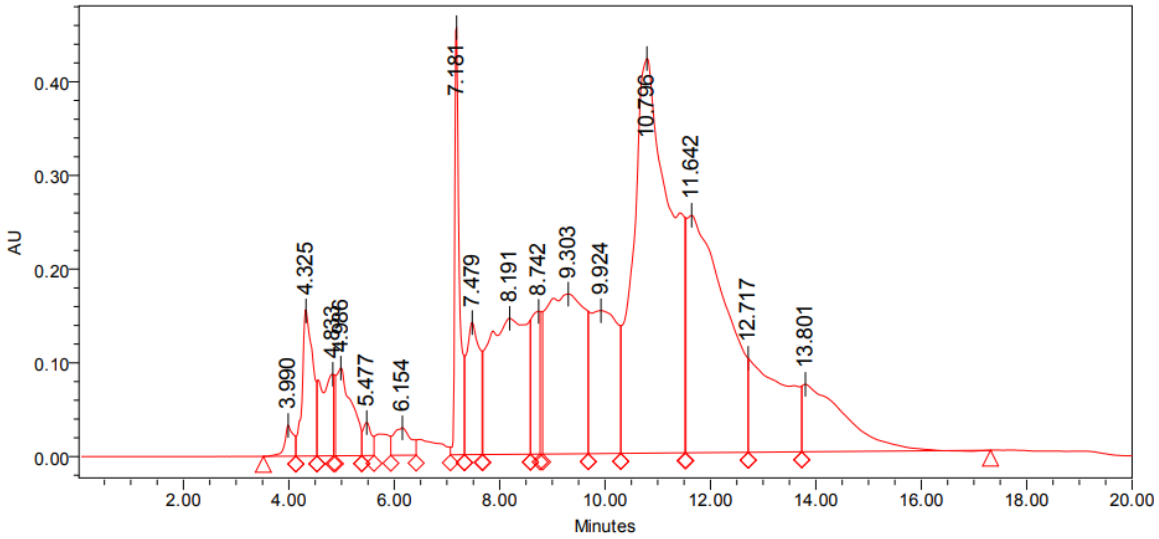

Figure S1: HPLC chromatogram of star fruits, ascorbic acid (3.990), picomeric acid (4.325), dihydroxybenzoic acid (4.986), catechin (5.477), caffeic acid (6.154), chlorogenic acid (7.181), vanillic acid (7.479), rutin (8.191), elachic acid (8.742), sinapic acid (9.303), tannic acid (9.942), trans-Cinnamanic acid (10.796), myricetin (11.642), apigenin (12.717), kaempheral (13.801).